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SAFEGUARDING YOUR FOOD AND DRUG SUPPLY -- NO. 12

A radio talk by W. W. Vincent, chief, Western District, Food and Drug Administration, delivered Aug. 28, through stations KGO, San Francisco, KFI Los Angeles, and KHQ, Spokane, at 9:45 a.m. Pacific Standard Time.

Well, my friends, this is your Government representative's twelfth talk on safeguarding your food and drug supply and on reading labels. Last week I talked on jams and jellies and this week I want to tell you something about dairy products.

Dairy products are of interest to everyone. Milk is frequently the first and last of the foods we enjoy while on this earth. I know it is your desire that your Food and Drug agents give active and effective supervision to your dairy products.

I can tell you a lot of stories about dairy products, stories that would surprise you, stories that would fascinate you, stories that would shock you. My experiences incident to maintaining purity of butter and the integrity of the labels used upon it would provide material for a book on the subject. Last week, you recall, I promised to tell you a story of a big steal practiced in a little way. I referred to butter. It was in 1923. I was then Chief of the Department's Food and Drug Inspection Station at Denver, Colo. Colorado did not have a law making mandatory the declaration of net contents on packages of food sold within that state. The manufacturers in Colorado who did an interstate business placed net weight statements on their labels because the Federal Food and Drugs Act required a net weight declaration on all food in package form.

In 1909 the City of Denver passed an ordinance relating to butter which provided for the marking of net weight on all butter sold in the City or County of Denver. The ordinance carried a proviso in effect that forbade the sale of any package of butter in which a weight shrinkage of  $\frac{2}{3}\%$  or more had occurred. Unfortunately, for the people of Colorado, the wording of that proviso was such that a different meaning could be implied by those who might be so disposed. That proviso could be construed as exempting the manufacturer from legal action in the event the weight shortage did not exceed  $\frac{2}{3}\%$ . Certain municipal authorities chose to so construe it. Certainly the ordinance did not contemplate the deliberate packing of short weight butter. This is what actually was occurring. Creameries that did an interstate business, and that included all the large ones, packed their butter full weight for interstate shipment. Naturally, those manufacturers who were conducting both a legal and illegal business had difficulty in keeping their illegal butter in channels where no objection was voiced to it. Your Federal Food and Drug agents were continually finding short weight butter in interstate commerce and were instituting legal actions in each instance where so encountered. Consequently effort was made to bring about a correction of the practice within the State of Colorado, since the people there were being defrauded to the extent of  $\frac{2}{3}\%$  on the great majority of butter that was being sold. The local authorities chose to overlook the situation.



I decided to stop the steal. We went into the market and for two days we weighed butter being delivered to the various retail grocers throughout the City of Denver. The output of all the large creameries operating in the city was examined and with but one exception, a manufacturer whom we knew to be packing full weight, we found all the other butter approximately 2% short weight. I called in a reporter of the Denver Post and told him what has been occurring and the reasons therefor. He asked "How much is 2% in ounces?" He was told that it amounted to .32 of an ounce on each pound of butter. "That's not much", he said. I asked him to get out his pencil; gave him the production figures for the various creameries over the previous year. Remember, some of them had been doing this for a good many years. What do you think he found was being paid by the people of Denver for butter they did not receive? He found that the consumers of Denver alone were paying at least \$100,000 annually for butter they did not receive. This was a feature story and for three successive days that paper carried it on their front page. What was the result? In a week the City council amended that joker ordinance, thereby precluding the further sale of short weight butter to the people of Colorado.

At 9 a.m. the day immediately following this expose I found callers at my office,-- creamery operators. The editor had similar callers. They were there for the purpose of giving assurance that no further short weight butter would be packed and sold. Furthermore, they voluntarily signed an agreement which read as follows:

"It is agreed that we will all pack 16 ounces of butter and that we will all use our influence individually and collectively to the end that all butter manufacturers in Denver adopt and abide by this policy. We further agree to extend the fullest cooperation to the City, State and Federal authorities in enforcing the measure to bring about this result."

My friends, I still possess that agreement signed, with but one exception, by every large butter manufacturing concern in the City of Denver. Periodic checks by your Government agents have shown that, with but one minor exception, those dealers have kept faith.

Practically all of the cases instituted at that time by the Department of Agriculture were settled by pleas of guilty. The one exception, a creamery operator previously prosecuted and fined after a plea of guilty, decided to contest the Government's case. It was in April, 1925. His case went to trial before a court and jury. It involved the shipment of 14 different lots of short weight butter. The jury rendered a verdict of guilty on all counts and the court assessed a fine of \$2800 and costs. My friends, the Food and Drugs Act protects your pocket book as well as insures to you both foods and drugs neither adulterated nor misbranded. Hundreds of Notices of Judgment attest to our activity in maintaining the integrity of your butter supply.

Your Food and Drug agents do not tolerate shortage in weight on commodities such as butter and flour,-- essential products in our scheme of life. We are in fact arbitrary. If the label says "1 lb. Net Weight", the package should contain that amount. Such is our policy.





Now, in order that you know definitely what the standards for certain dairy products are, I will tell you some of them today. We will start with milk. The Federal standard for milk requires it to be the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows excluding that obtained within fifteen days before and five days after calving or such longer period as may be necessary to render the milk practically colostrum free.

Certified Milk, as recognized in most states, is fresh milk, not ordinarily pasteurized, which contains on actual count not more than 10,000 total bacteria per cc. Such milk is produced under certain rigid sanitary requirements formulated by the American Association of Medical Milk Commissions, Inc.

Pasteurized Milk is milk, every particle of which has been subjected to a temperature not lower than 142 degrees, F. for not less than 30 minutes, and then promptly cooled to 50 degrees or lower. Such milk is usually labeled "Pasteurized".

Homogenized Milk is milk that has been mechanically treated in such a manner as to alter its physical properties with particular reference to the condition or appearance of the fat globules. In homogenizing they become very finely divided.

Buttermilk is the product that remains when fat is removed from milk or cream, either sweet or sour, in the process of churning. It contains not less than  $8\frac{1}{2}\%$  of milk solids other than fat.

Cultured Buttermilk is the product obtained by souring pasteurized skimmed or partially skimmed milk by means of a suitable culture of lactic bacteria. It likewise contains not less than  $8\frac{1}{2}\%$  of milk solids other than fat.

Evaporated Milk is the whole milk evaporated to that point where it contains no less than 7.8% of milk fat nor less than  $25\frac{1}{2}\%$  of total milk solids. There may be a slight deviation from those figures, provided that the sum of the percentages of milk fat and total milk solids be no less than 33.7%. It is thus not possible to reach the minimum in both solids and fat at the same time. Because of seasonal conditions milk varies considerably in composition and manufacturers are permitted a slight adjustment to meet the double standard of fat and solids. This assures a product of standard composition at all times.

Sweetened Condensed Milk is milk from which a considerable portion of the water has been evaporated and to which sugar has been added. It contains no less than 28% of total milk solids of which there must not be less than 8% of milk fat.

Evaporated Skimmed Milk is skimmed milk from which a considerable portion of the water has been evaporated. It contains no less than 20% of milk solids.

Sweetened Condensed Skimmed Milk is likewise an evaporated skimmed milk to which sugar has been added. It contains no less than 24% of milk solids.





Dried Milk is milk which has been evaporated to a point where it contains no more than 5% of moisture. It must contain not less than 26% of milk fat. Dried Skim Milk likewise has a 5% moisture limit. Very little milk fat remains in this product. Look carefully on your label should you buy Dried Milk or you may find you are getting Dried Skim Milk, a cheaper article.

Malted Milk is made by combining whole milk with the liquid separated from a mash of ground barley malt and wheat flour with or without the addition of sodium chloride, sodium bicarbonate or potassium bicarbonate in such a manner as to secure the full enzymic action of the malt extract. The product is then dried. It must contain no more than  $3\frac{1}{2}\%$  of moisture and not less than  $7\frac{1}{2}\%$  of butterfat.

Cream. I will give you the Federal standard. It is that portion of milk rich in milk fat which rises to the surface of milk on standing or is separated from it by centrifugal force. It must contain at least 18% of milk fat and be fresh and clean. There is a limit of .2 of 1% of acid content as calculated in terms of lactic acid.

Whipping Cream under the Federal standard must contain not less than 30% of milk fat.

The standard for butter is established by a special Federal Statute. Butter is that product made exclusively from milk or cream, or both, with or without common salt and contains not less than 80% by weight of milk fat. Because of special legislation the use of artificial color in butter is permitted without label declaration.

The standards for milk and cream vary with individual state legislation. The standards I quoted are those that apply where milk or cream is shipped in interstate commerce. Some states have legislation giving a maximum moisture content for butter but the Federal statute does not require it, the reason being that the 80% legal fat requirement is a sufficient guarantee of the presence of its most valuable constituent in satisfactory amount.

There are many kinds of cheese and I expect to tell you about these at a later date.

My friends, if you want certified milk you will find it so labeled. Pasteurized milk may not always be labeled, because certain municipalities require the sale only of pasteurized milk and it is therefore assumed that you know what you are getting. Since creameries sell various grades of cream of supposedly different fat content, wouldn't it be a good idea if they told you on the cap label what the fat content might be in order that you could determine if you were getting your money's worth? They sell you cream, coffee cream, pastry cream or whipping cream, and table cream. As a housewife aren't you entitled to know what the percentage of milk fat is in each of these products? That is the valuable constituent. I know cream varying in fat content from 18% to 50% is being sold to the consumers at the present time.



If you desire to know more about dairy products-- more about how to read food and drug labels-- more about becoming a discriminating buyer-- write to W. W. Vincent, Food and Drug Laboratory, San Francisco, Calif. Ask for our "Read the Label" information.

Next week, if you will listen in at this time, I will tell you something of beverages. Tell you how to become a discriminating drinker.

